

## APPETIZERS

### CALAMARI

**New England** -banana peppers, white wine garlic butter, marinara - 15

**Thai** -Thai peanut sauce, scallion, cilantro aioli - 16

### CHICKEN WINGS OR TENDERS

Choice of sauce:

Teriyaki, Thai peanut, Buffalo, BBQ  
6pc- 12 | 12pc - 21

### AHI TUNA NACHOS

Diced ahi tuna tossed with a house tamari, served with chipotle aioli, wakame salad, fried won-ton chips - 16

### JUMBO SOFT PRETZEL

Served with beer cheese sauce & bourbon honey mustard - 12

## SOUP & SALAD

ADD:

GRILLED CHICKEN -6 | 5oz. STEAK TIPS -10

SALMON -12 | FOUR GRILLED SHRIMP -8

CAPE COD CHICKEN SALAD -

### HILLSIDE HOUSE SALAD

Mixed greens, tomatoes, cucumber, julienne red onion  
Croutons, balsamic vinaigrette- 8

### HILLSIDE CAESAR

Kalamata olives, roasted peppers, croutons,  
parmesan crisps, Caesar dressing - 12

### NEW ENGLAND CLAM CHOWDER

cup - 8 | bowl - 10

## HAND CUT FRIES & SIDES

### ROASTED VEGETABLES - 8

PLAIN- 7

### SWEET POTATO- 9

### TRUFFLE FRIES

Parmesan cheese, truffle oil & fresh herbs - 10  
(Sub Sweet Potato +\$2)

## FIRE ROASTED PIZZA

### ADD CAULIFLOWER PIZZA CRUST - 3

### PEPPERONI

Sliced pepperoni, pizza cheese & marinara - 13

### FIG & PROSCIUTTO

Black mission fig, pizza cheese, caramelized onions,  
prosciutto ham, baby arugula & balsamic glaze - 15

### MARGARITA

Pizza cheese, pesto, fresh tomato, fresh mozzarella,  
balsamic glaze - 14

### BUFFALO CHICKEN

Pizza cheese, buffalo sauce, bacon, chicken, red onion,  
blue cheese sauce - 15

## HAND HELDS

WITH HAND CUT FRIES & PICKLE

### CLASSIC

Onion brioche roll with lettuce, tomato & onion.

Certified Angus Beef Burger - 15

Chicken Breast - 13

### BLACK & BLUE

Onion brioche roll with bacon, caramelized onions,  
mushrooms & gorgonzola

Certified Angus Beef Burger - 18

Chicken Breast - 16

### MEATBALL GRINDER

Meatballs, marinara & pizza cheese  
on grinder roll - 15

### CALI TURKEY WRAP

Bacon, lettuce, tomato, roasted turkey,  
cranberry mayo, spinach wrap - 13

### LOBSTER ROLL

Grilled buttered brioche, shredded lettuce,  
lemon chive mayo, buttered brioche - 25

### LOBSTER GRILLED CHEESE

Fresh lobster meat, brie & arugula on  
grilled thick sliced bread - 28

### CAPE COD CHICKEN SALAD WRAP

Cranberry-walnut chicken salad with lettuce & tomato  
in a spinach wrap - 14

## ENTRÉES

### FIRE ROASTED BBQ RIBS

Slow roasted baby back ribs, hand cut fries &  
spicy cole slaw

Full - 40 | Half - 21

### BOURBON SALMON

Grilled salmon, honey bourbon glaze, roasted vegetable,  
roasted potatoes - 26

### FISH & CHIP

Atlantic cod, hand cut fries, spicy cole slaw, &  
tartar sauce - 20

### BOURBON MARINATED STEAK TIPS

Whiskey bourbon steak tips, hand cut fries,  
spicy cole slaw - 27

### MOZAMBIQUE

Mozambique sauce, hand cut fries, white rice

Chicken 19 | Shrimp 21

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

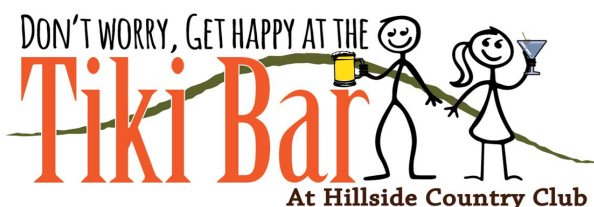


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Hillside Country Club



## WINE

### HOUSE

TWO VINES **\$8 / \$32**  
 CHARDONNAY, MERLOT & CABERNET

### WHITE

COASTAL RIDGE WHITE ZINFANDEL **\$7 / \$26**  
 CA- light acidity, fruity & sweet

RIUNITE MOSCATO D'ORO **\$8 / \$30**  
 ITALY- soft, lively & sweet

MOULIN DE GRASSO WHITE BLEND **\$7 / \$26**  
 FRANCE- dry, yellow flowers & fruit fresh finish

DIORA CHARDONNAY **\$10 / \$38**  
 CA- buttery, toasted oak, cinnamon & vanilla

KENDAL JACKSON CHARDONNAY **\$10 / \$38**  
 CA- buttery oak nuance with vibrant flavors

JOSH CELLARS PINOT GRIGIO **\$9 / \$34**  
 CA- dry, stone fruit, citrus, honeysuckle pears & almond

OYSTER BAY SAUVIGNON BLANC **\$8 / \$30**  
 NEW ZEALAND- earthy, lemony tropical aroma

FONTEVECCHIA VERDICCHIO **\$10 / \$38**  
 ITALY- penetrating flavors of citrus, finishes bright

### RED

ALEXANDER BROWN **\$10 / \$38**  
 UNCAGED PINOT NOIR  
 CA- black cherry, vanilla, & toasted oak

FOUR VINES RED ZINFANDEL **\$10 / \$38**  
 CA- black cherry, black raspberry, vanilla, spice

THREE FINGERED JACK **\$11 / \$42**  
 RUM BARREL AGED RED BLEND  
 CA- dark-fruit, oak, butterscotch, molasses & spices

1924 DOUBLE BLACK **\$8 / \$30**  
 CABERNET SAUVIGNON  
 CA- full bodied, aged in American & French oak

### BUBBLY

RUFFINO PROSECCO **\$9 / \$34**

WYCLIFF BRUT CHAMPAGNE **\$7 / \$26**

## SANGRIA

**RED ~ WHITE** Glass \$9 ~ Pitcher \$30

**PEACH ~ WATERMELON** Glass \$11 ~ Pitcher \$35

**SANGRIA FLIGHT \$17**  
 4OZ. SAMPLINGS OF EACH

## MARTINIS & SPECIALTY COCKTAILS

### ESPRESSO MARTINI \$11

Vanilla vodka, Tia Maria, Carolan's Irish cream, fresh brewed espresso

### HILLSIDE COSMO \$11

Ketel One vodka, Cointreau, fresh lime, splash of cranberry

### DIRTY MARTINI \$11

Tito's vodka, olive juice

### PEACH RING-TINI \$11

Mango vodka, peach schnapps, pineapple, splash of cranberry

### CHOCOLATE MARTINI \$13

Vanilla vodka, Godiva chocolate liqueur, White Crème de Cocoa, half & half

### LEMON DROP \$11

Ketel One Citron vodka, Cointreau, fresh lemon, simple syrup

### HILLSIDE LEMONADE \$9

Choice of flavored vodka & lemonade

### SANDWEDGE PUNCH \$12

Banana rum, Coconut rum, pineapple juice, topped with dark rum

### MAI TAI \$9

Our homemade Mai Tai mix with orange & pineapple juice, grenadine, topped dark rum

### BLUE HAWAII \$10

Tito's vodka, Bacardi rum, Blue Curacao, pineapple juice, sweet & sour mix

### HURRICANE \$10

Bacardi rum, Myers dark rum, lime juice, orange juice & passion fruit puree

### HILLSIDE BLOODY MARY \$10

Tito's vodka, Bloody Mary mix, spices

## DRAFT BEER

BUD LIGHT (4.2%)	\$6
SAM SUMMER (5.3%)	\$7
BLUE MOON (5.4%)	\$7
SKYROCK 14K (7.1%)	\$8
BOG IRON BURLY BLONDE (7.5%)	\$7
FOUNDERS ALL DAY IPA (4.7%)	\$6
CASTLE ISLAND KEEPER IPA (6.5%)	\$7
MAINE BEER CO. "LUNCH" IPA (7%)	\$12

## BOTTLED BEER

BUD	\$5	CORONA/LITE	\$6
BUD LIGHT	\$5	WHITE CLAW	\$6
MICHELOB ULTRA	\$5	GUINNESS	\$6
MILLER LITE	\$5	ODOULS	\$4



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